

1410 North Hilton • Boise, Idaho 83706-1255 • (208) 373-0502

Dirk Kempthome, Governor Toni Hardesty, Director

March 8, 2005

Certified Mail No. 7000 0520 0016 0850 4448

Robert Schutte, Operations Manager ConAgra Foods Packaged Food Company, Inc. P.O. Box 489 American Falls, Idaho 83211

RE: Facility ID No. 077-00017, ConAgra Foods Packaged Foods Company, Inc., American

Falls Final Tier II Operating Permit Letter

Dear Mr. Schutte:

The Department of Environmental Quality (DEQ) is issuing Tier II/PTC Permit No. T2-040324 for the ConAgra Foods Packaged Food Company located in American Falls, in accordance with the *Rules for the Control of Air Pollution in Idaho*, IDAPA 58.01.01.200-228 and IDAPA 58.01.01.400-470, respectively.

The enclosed Tier II/PTC permit is based on the information contained in your permit application and the Tier II/PTC Permit Number 077-00017, issued July 31, 2002. This permit is effective immediately and supersedes the Tier II/PTC issued on July 31, 2002.

A representative of the Pocatello Regional Office will contact you regarding a meeting with DEQ to discuss the permit terms and requirements. DEQ recommends the following representatives attend the meeting: your facility's plant manager, responsible official, environmental contact, and any operations staff responsible for day-to-day compliance with permit conditions.

Pursuant to IDAPA 58.01.23, you, as well as any other entity, may have the right to appeal this final agency action within 35 days of the date of this decision. However, prior to filing a petition for a contested case, I encourage you to call Dan Pitman at (208) 373-0502 to address any questions or concerns you may have with the enclosed permit.

Sincerely.

Martin Bauer, Administrator

Air Quality Division

MB/DM/sd

Permit No. T2-040324

Enclosure



Air Quality TIER II OPERATING PERMIT haa PERMIT TO CONSTRUCT

PERMIT NO.:

T2-040324

FACILITY ID NO.:

077-00017

CLASS:

SM80

AOCR: SIC: 2037

061

ZONE:

12

State of Idaho **Department of Environmental Quality** UTM COORDINATE (km): 343.4,4736.2

PERMITTEE

ConAgra Foods Packaged Foods Company, Inc., dba Lamb Weston, Inc. and ConAgra Foods Specialty Potato Products

2. PROJECT

Tier II Operating Permit and Permit to Construct

3. MAILING ADDRESS	CITY	STATE	ZIP
P. O. Box 489	American Falls	ID	83211
4. FACILITY CONTACT	TITLE	TELEPHON	2
Robert Bloom	Services Manager	(208) 226-230	1
5. RESPONSIBLE OFFICIAL	TITLE	TELEPHON	Σ,
Robert Schutte	Operations Manager	(208) 226-2301	
6. EXACT PLANT LOCATION		COUNTY	
42° 46 min 10 sec N, 112° 54 min 30 sec W		Power	

7. GENERAL NATURE OF BUSINESS & KINDS OF PRODUCTS

Production of Frozen and Dehydrated Potato Products

8. PERMIT AUTHORITY

This permit is issued according to the Rules for the Control of Air Pollution in Idaho, IDAPA 58.01.01.200 et seq. and IDAPA 58.01.01.400, et seg. This permit pertains only to emissions of air contaminants, which are regulated by the state of Idaho and to the sources specifically allowed to be operated by this permit.

This permit is not transferable to another person, place, or piece or set of equipment. This permit will expire if construction has not yet begun within two years of its issue date or if construction is suspended for one year.

This permit has been granted on the basis of design information presented in the application and the Idaho Department of Environmental Quality's (DEQ) technical analysis of the supplied information. Changes in design or equipment that result in any change in the nature or amount of emissions may be a modification. Modifications are subject to DEQ review in accordance with IDAPA 58.01.01.200 of the Rules.

DATE ISSUED:

March 8, 2005

DEPARTMENT OF ENVIRONMENTAL QUALITY

DATE EXPIRED:

July 31, 2007

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Acronyms, Units, and Chemical Nomenclatures

ACFM Actual Cubic Feet Per Minute

AFS AIRS Facility Subsystem

AIRS Aerometric Information Retrieval System

AQCR Air Quality Control Region

BACT Best Available Control Technology

CFR Code of Federal Regulations

CO Carbon Monoxide

DEQ Idaho Department of Environmental Quality

dscf Dry Standard Cubic Feet

EF Emission Factor

EPA United States Environmental Protection Agency

gpm Gallons Per Minute

gr Grain (1 lb = 7,000 grains)
HAPs Hazardous Air Pollutants

IDAPA Idaho Administrative Procedures Act

km Kilometer

lb/hr Pound Per Hour

MACT Maximum Available Control Technology

MMBtu Million British thermal units

NESHAP Nation Emission Standards for Hazardous Air Pollutants

NO₂ Nitrogen Dioxide NO_X Nitrogen Oxides

NSPS New Source Performance Standards

 O_3 Ozone

OP Operating Permit
PM Particulate Matter

PM₁₀ Particulate Matter with an Aerodynamic Diameter of 10 Micrometers or Less

ppm Parts Per Million

PSD Prevention of Significant Deterioration

PTC Permit To Construct
PTE Potential To Emit

SCC Source Classification Code

scf Standard Cubic Feet

SIP State Implementation Plan

SO₂ Sulfur Dioxide

TSP Total Suspended Particulates

T/yr Tons Per Year μm Micrometers

VOC Volatile Organic Compound

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324					
Permittee:	ConAgra Foods Packaged Foods Company, Inc., dba Lamb Weston, Inc. and ConAgra Foods Specialty Potato Products	Facility ID No. 077-00017	Date Issued:	March 8, 2005	
Location:	American Falls, Idaho		Date Expires:	July 31, 2007	

1. PERMIT SCOPE

Purpose

- 1.1 This Tier II operating permit is a revision to the facilities existing permit. This revision is a facility name change.
- 1.2 This Tier II operating permit and permit to construct replaces the following permits, the terms and conditions of which shall no longer apply:
 - PTC No. 077-00017 issued October 8, 2000, for the line 2 dryer replacement. P-000 322
 - PTC No. 083-00062 issued August 8, 2000, for the line 2 dryer replacement. P-000 305A
 - PTC No. 083-00062 issued June 30, 2000, for the Co-Products line split. P-600 305
 - Tier II Permit No. 077-00017 issued June 2, 2000. T2-000003
 - Tier II Permit No. 077-00017 issued February 23, 1996. 9501-006-2
 - Tier II Permit No. 077-00017 issued December 27, 1995.
 - Tier II/PTC No. 077-00017 issued July 31, 2002 TQ-010 3 20

Regulated Sources

1.3 Table 1.1 below lists all regulated emissions sources in this permit.

Table 1.1 REGULATED EMISSIONS SOURCES

Permit Sections	Source Description	Emissions Control(s)
3	Frozen Fried Product Line 1	Reyco Scrubber (2500)
4	Frozen Fried Product Line 2 Ducon Scrubber (UW-3)	
		Ken Bratney Co. Kice 21-8 Dust Collector
5	Dehydrated (flake) Product Line	Pneumafil Corporation Fabric Filter (6.5-92-6)
		Mikro-Pulsaire Filter
6	Boilers No. 1, No. 2, No. 3, No. 4	
7	Specialized Product Lines No. 3, and No. 5	Reyco Scrubbers

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324				
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2. FACILITY-WIDE CONDITIONS

Facility Emissions

- 2.1 All reasonable precautions shall be taken to prevent particulate matter from becoming airborne in accordance with IDAPA 58.01.01.650-651.
- 2.2 Unless specified elsewhere in this permit, the permittee shall monitor and maintain records of the frequency and the method(s) used (i.e., water, chemical dust suppressants, etc.) to reasonably control fugitive emissions.
- 2.3 Unless specified elsewhere in this permit, the permittee shall maintain records of all fugitive dust complaints received. The permittee shall take appropriate corrective action as expeditiously as practicable after a valid complaint is received. The records shall, at a minimum, include the date each complaint was received and a description of the following: the complaint; the permittee's assessment of the validity of the complaint, any corrective action taken, and the date the corrective action was taken.

Odors

- 2.4 No person shall allow, suffer, cause, or permit the emissions of odorous gases, liquids, or solids to the atmosphere in such quantities as to cause air pollution.
- 2.5 Unless specified elsewhere in this permit, the permittee shall maintain records of all odor complaints received. If the complaint has merit, the permittee shall take appropriate corrective action as expeditiously as practicable. The records shall, at a minimum, include the date that each complaint was received and a description of the following: the complaint, the permittee's assessment of the validity of the complaint, any corrective action taken, and the date the corrective action was taken.

Visible Emissions

- No person shall discharge any air pollutant to the atmosphere from any point of emission for a period or periods aggregating more than three minutes in any 60-minute period which is greater than 20% opacity as determined by procedures contained in IDAPA 58.01.01.625. These provisions shall not apply when the presence of uncombined water, nitrogen oxides, and/or chlorine gas are the only reason(s) for the failure of the emission to comply with the requirements of this section.
- 2.7 The permittee shall conduct a monthly, facility-wide inspection of potential sources of visible emissions, during daylight hours and under normal operating conditions. If any visible emissions are present from any point of emissions, the permittee shall take appropriate corrective action as expeditiously as practicable. If opacity is greater than 20% for a period or periods aggregating more than three minutes in any 60-minute period, the permittee shall take all necessary corrective action, and report the exceedance in accordance with IDAPA 58.01.01.130-136. The permittee shall keep records of the results of each monthly visible emissions inspection. The records shall include, at a minimum, the date of each inspection and a description of the following: the permittee's assessment of the conditions existing at the time visible emissions are present (if observed), any corrective action taken in response to the visible emissions, and the date corrective action was taken. A compilation of the most recent five years of data shall be kept onsite and shall be made available to DEQ representatives upon request.

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324					
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Location:	American Falls, Idaho		Date Expires:	July 31, 2007	

Excess Emissions

2.8 The permittee shall comply with the procedures and requirements of IDAPA 58.01.01.130-136 for excess emissions due to startup, shutdown, scheduled maintenance, safety measures, upsets, and breakdowns.

Fuel Burning Operating Requirements

2.9 The combined combustion of all fuels from all sources shall not cause oxides of nitrogen (NO_x) or carbon monoxide (CO) to be emitted to the atmosphere in quantities greater than 99 tons per year (T/yr) for each pollutant for any consecutive 12-month period.

Fuel Consumption Monitoring and Recording

- 2.10 The permittee shall monitor and record the following parameters to verify compliance with the permit.

 The records shall be kept at the facility for the most recent five-year period and shall be made available to DEQ representatives upon request.
 - Calendar date and total amount of natural gas burned at the entire facility per month and per any
 consecutive 12-month period.
 - Calendar date and total amount of natural gas burned in Boiler No. 1, Boiler No. 2, and Boiler No. 3 per month and per any consecutive 12-month period.
 - Calendar date and amount of vegetable oil burned in Boiler No. 1, Boiler No. 2, and Boiler No. 3
 per month and per any consecutive 12-month period.
 - Calendar date and amount of diesel burned in Boiler No. 1, Boiler No. 2, and Boiler No. 3 per month and per any consecutive 12-month period.
 - Fuel analyses for sulfur content of all 0.05% diesel burned at the facility shall be obtained for each lot of diesel received.
- 2.11 The permittee shall calculate monthly the NO_x and CO emissions for the previous 12-month period to ensure NO_x and CO emissions do not exceed 99 T/yr. The records shall be submitted to DEQ every 12 months, kept at the facility for the most recent five-year period, and be made available to DEQ representatives upon request.

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Location:	American Falls, Idaho		Date Expires:	July 31, 2007

2.12 NO, calculations shall be made using the following table:

Table 2.1 NO. EMISSIONS CALCULATIONS

Sources	Fuel Usage (previous 12 months)	Emission Factor	Emissions
Boiler No. 1 Natural Gas	MMCF* x	45 lb/MMCF =	lbs
Rest Of The Plant Natural Gas	MMCF x	100 lb/MMCF ==	lbs .
Boiler No. 1 Diesel	Gallons x	10 lb/1000 gal ==	lbs
Boiler No. 2 & Boiler No. 3 Diesel	Gallons x	20 lb/1000 gal =	lbs
Boiler No. 1 Vegetable Oil	Gallons x	12.5 lb/1000 gal ==	lbs
Boiler No. 2 & No. 3 Vegetable Oil	Gallons x	25 lb/1000 gal =	lbs
Total =			lbs
IVAL -			Tons

Million cubic feet

2.13 CO calculations shall be made using the following table:

Table 2.2 CO EMISSIONS CALCULATIONS

Sources	Fuel Usage (previous 12 months)	Emission Factor	Emissions
Boiler No. 1 Natural Gas	MMCF* x	84 Ib/MMCF ==	Ibs
Rest of the Plant Natural Gas	MMCF x	84 lb/MMCF ==	lbs
Boiler No. 1 Diesel	Gallons x	5 lb/1000 gal =	lbs
Boiler No. 2 & Boiler No. 3 Diesel	Gallons x	5 lb/1000 gal ==	lbs
Boiler No. 1 Vegetable Oil	Gallons x	5 lb/1000 gal ==	lbs
Boiler No. 2 & No. 3 Vegetable Oil	Gallons x	5 lb/1000 gal ==	lbs
Total =			Ibs
**************************************			Tons

Million cubic feet

General Operating Requirements

- 2.14 The permittee shall monitor and record, both daily and annually, the finished potato product output of the Dehydrated Line, Line No. 1, Line No. 2, Specialized Product Line No. 3, and Specialized Product Line No. 5 to demonstrate compliance with the following throughput limits. Output shall be recorded as T/day and tons per any consecutive 12-month period. The respective output for each day may be determined using monthly output records. Records of the most recent five-year period shall be maintained onsite and shall be made available to DEQ representatives upon request.
 - The Dehydrated line shall have a total maximum output of 50 T/day, or 16,650 tons per any consecutive 12-month period.
 - Line No. 1 shall have a total maximum output of 945 T/day, or 301,905 tons per any consecutive 12-month period.
 - Line No. 2 shall have a total maximum output of 510 T/day, or 167,790 tons per any consecutive 12-month period.
 - Specialized Product Line No. 3 shall have a total maximum output of 265 T/day, or 87,400 tons per any consecutive 12-month period.
 - Specialized Product Line No. 5 shall have a total maximum output of 130 T/day, or 42,800 tons per any consecutive 12-month period.

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Open Burning

2.15 The permittee shall comply with the requirements of IDAPA 58.01.01.600-616, Rules for Control of Open Burning.

Test Methods

2.16 If testing is required, the permittee shall use the following test methods described in Table 2.3 to measure the pollutant emissions:

Table 2.3 TEST METHODS

Pollutants	Test Methods	Special Conditions
PM ₁₀	EPA Method 201.a.1, 202	
PM	EPA Method 5 ¹	
NOx	EPA Method 7	
SO ₂	EPA Method 6	
co	EPA Method 10 ¹	
VOC	EPA Method 251	
Opacity	EPA Method 9 ¹	If an NSPS source, IDAPA 58.01.01.625 and Method 9; otherwise, IDAPA 58.01.01.625 only.

Or DEQ-approved alternative in accordance with IDAPA 58.01.01.157

Performance Test Report

2.17 In accordance with IDAPA 58.01.01.157.04, the permittee shall submit a written report of the performance test results to DEQ within 30 days of test completion.

Reports and Certifications

Any reporting required by this permit, including, but not limited to, records, monitoring data, supporting information, requests for confidential treatment, testing reports, or compliance certifications, shall contain a certification by a responsible official. The certification shall state that, based on information and belief formed after reasonable inquiry, the statements and information in the document(s) are true, accurate, and complete. Any reporting required by this permit shall be submitted to:

Air Quality Permit Compliance Department of Environmental Quality Pocatello Regional Office 444 Hospital Way #300 Pocatello, ID 83201 (208) 236-6160

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324				
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Location:	American Falls, Idaho		Date Expires:	July 31, 2007

3. FROZEN FRIED PRODUCT LINE 1

3.1 Process Description

A predetermined blend of clean, raw potatoes are drawn from the holding bays and are sized and peeled. The peeled potatoes are then trimmed, preheated, cut, wet-graded, sorted, and then fed to the defect-removal equipment, where defective material is removed and routed to the hopper waste. Undersized cuttings are routed to the dehydrated flake product line.

The sorted product is blanched in hot water then fed to a steam-heated dryer, from which it leaves in a "nearly dry" state. From the dryer, the potato product goes to the fryer, then to a freeze tunnel and frozen graders. Finally, the product goes to packaging, after which it is placed on pallets and then put in cold storage.

Emissions from the Line 1 fryer exit the process through a Reyco scrubber. The scrubber uses a water droplet bath to remove oil droplets in the fryer exhaust for subsequent collection in the water sump.

The blancher and the peeler vent only process steam.

3.2 Control Description

Line 1 Steam-heated Dryers

Emissions from the steam-heated dryers are uncontrolled.

Line 1 Deluge Fryer

Emissions from the Line 1 fryer are controlled by a scrubber with the following specifications:

Manufacturer: Reyco
Model Number: 2500

Max. Inlet Flow Rate: 17,500 acfm
Max. Outlet Flow Rate: 16,000 acfm

Pressure Drop: 0.5 to 3.5 inch water

Emissions Limits

3.3 Emissions from the Frozen Fried Product Line 1 Reyco scrubber shall not exceed any limits listed in the appendices of this permit.

Operating Requirements

3.4 Monitoring Equipment

The permittee shall calibrate, maintain, and operate in accordance with manufacturer specifications, the equipment that continuously measures the pressure differential across the air pollution control equipment and the scrubbing media flow rate to the air pollution control equipment.

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324						
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3.5 Operations and Maintenance Manual Requirements

The operations and maintenance (O&M) manual for the air pollution control devices, which describes the procedures that will be followed to comply with General Provision 2 and the air pollution control device requirements contained in this permit, shall remain onsite at all times and shall be made available to DEQ representatives upon request.

3.6 Pressure Drop Across Air Pollution Control Devices

The pressure drop across the air pollution control devices shall be maintained within manufacturer and O&M manual specifications. Documentation of both the manufacturer and O&M manual operating pressure drop specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request.

3.7 Scrubbing Media Flow Rate

The scrubbing media pump pressure to the air pollution control devices shall be maintained within manufacturer's and O&M manual specifications. Documentation of the manufacturer and O&M manual operating scrubbing media specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request.

3.8 Line 1 shall not be operated without the associated Reyco scrubbers.

Monitoring and Recordkeeping Requirements

3.9 Air Pollution Control Equipment

The following parameters shall be monitored and recorded during operation as specified below. A compilation of the most recent five years of data shall be kept onsite, and shall be made available to DEQ representatives upon request.

- Pressure drop across the air pollution control device, once daily.
- The scrubbing pump pressure to the air pollution device, once daily.
- Maintenance on the air pollution control device and any modifications made to the operating specifications, as performed.

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324						
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4. FROZEN FRIED PRODUCT LINE 2

4.1 Process Description

Raw potatoes are cleaned, sized, and peeled by a steam peeler. The peeled potatoes are then trimmed, cut, wet-graded, sorted, and passed through defect removal equipment, then blanched (partially cooked) by immersion in hot water. A natural gas-fired dryer then dries potato products. From the dryer, the products are transferred to the Line 2 fryer. Immediately after frying, the product is frozen, graded, packaged, and stored in a warehouse.

Emissions from the Line 2 fryer exit the process through a Ducon scrubber. The scrubber uses a water droplet bath to remove oil droplets in the fryer exhaust for subsequent collection in the water sump.

The peeler and blancher vent only process steam.

4.2 <u>Control Description</u>

Line 2 Natural Gas-fired Dryers

Emissions from the Line 2 natural gas-fired dryer are uncontrolled.

Line 2 Deluge Fryer

A scrubber with the following specifications controls emissions from the Frozen Fried Product Line 2:

Manufacturer:

Ducon

Model Number:

UW-3, Size 90

Max. Inlet Flow Rate:

26,000 acfm

Max. Outlet Flow Rate:

23.794 acfm

Pressure Drop:

0.0 to 1.0 inch water

Wet Scrubber Flow:

20 to 60 gpm

Emissions Limits

4.3 Emissions from the Line 2 Ducon scrubber shall not exceed any limits listed in the appendices of this permit.

Operating Requirements

4.4 Fuel Specification

The Frozen Fried Product Line 2, dryer (natural gas-fired) and fryer, shall burn natural gas exclusively.

4.5 Monitoring Equipment

The permittee shall calibrate, maintain, and operate in accordance with manufacturer specifications, the equipment that continuously measures the pressure differential across the air pollution control equipment and the scrubbing media flow rate to the air pollution control equipment.

AIR QUALITY TIER II OPERATING PERMIT AND PERMIT TO CONSTRUCT NUMBER : T2-040324						
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Location:	American Falls, Idaho		Date Expires:	July 31, 2007		

4.6 Operations and Maintenance Manual Requirements

The O&M manual for the air pollution control devices, which describes the procedures that will be followed to comply with General Provision 2 and the air pollution control device requirements contained in this permit, shall remain onsite at all times and shall be made available to DEQ representatives upon request.

4.7 Pressure Drop Across Air Pollution Control Devices

The pressure drop across the air pollution control devices shall be maintained within manufacturer and O&M manual specifications. Documentation of both the manufacturer's and O&M manual operating pressure drop specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request.

4.8 Scrubbing Media Flow Rate

The scrubbing media flow rate to the air pollution control devices shall be maintained within manufacturer's and O&M manual specifications. Documentation of the manufacturer and O&M manual operating scrubbing media specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request.

4.9 Line 2 shall not be operated without the associated Ducon scrubbers.

Monitoring and Recordkeeping Requirements

4.10 Air Pollution Control Equipment

The following parameters shall be monitored and recorded during operation as specified below. A compilation of the most recent five years of data shall be kept onsite, and shall be made available to DEQ representatives upon request.

- Pressure drop across the air pollution control device, once daily.
- The scrubbing media flowrate to the air pollution device, once daily.
- Maintenance on the air pollution control device and any modifications made to the operating specifications, as performed.

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Permittee:	ConAgra Foods Packaged Foods Company, Inc., dba Lamb Weston, Inc. and ConAgra Foods Specialty Potato Products	Facility ID No. 077-00017	Date Issued:	March 8, 2005			
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5. DEHYDRATED (FLAKE) PRODUCT LINE: DRUM DRYERS 1 AND 2, KICE FILTER, PNEUMAFIL FILTER, AND MIKRO-PULSAIRE FILTER

5.1 Process Description

Raw potato screen-out and hydro-sieve and the undersized cuttings from line 1 are routed to the flake holding tank. From the holding tanks, raw potatoes are transferred to the flake blancher, flake chiller, then cooked in the flake cooker where steam is injected and additives are introduced.

The cooked product is ground to a mash and fed to one of two drum dryers, where it is rolled into a fine sheet of dehydrated potato. The sheet is broken into smaller portions, transported through one of two cyclones, and then is either put into a tote for later use or run to a hammer mill. The hammer mill grinds the dehydrated product to the desired coarseness for either potato flakes or flour. From the hammer mill, the product passes to the Kice collection system where different densities are separated for packaging.

5.2 Control Description

Drum Dryer No. 1 and Drum Dryer No. 2

Emissions from both of the drum dryers are uncontrolled.

Kice Collection/Sizing System

Emissions from the Kice collection system (flake sizing) are controlled by the Kice fabric filter with the following specifications:

Manufacturer:

Ken Bratney Co.

Model:

Kice 21-8 Dust Collector

Air/Cloth Ratio:

7.9 to 1

Packaging System

Pugitive emissions from the packaging system and the flake process area are collected and controlled by a fabric filter with the following specifications:

Manufacturer:

Pneumafil Corporation

Model: Air/Cloth Ratio:

6.5-92-6

N #1 TO 1 . . 1 .

8.0 to 1

Micro-Pulsair

Fugitive emissions from the hammer mill area of the flake process area are collected and controlled by a fabric filter with the following specifications:

Manufacturer:

Pulverizing Machinery

Model:

Mikro-Pulsaire Dust Collector

Air/Cloth Ratio:

8.0 to 1

Emissions Limits

5.3 Emissions from the Kice, Pneumafil, and Mikro-Pulsaire fabric filters shall not exceed any limits listed in the appendices of this permit.

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Operating Requirements

- 5.4 The Kice, Pneumafil, and Mikro-Pulsaire filters shall at all times be maintained in good working order and shall be operated as efficiently as practical.
- 5.5 The permittee shall develop an O&M manual for the Kice, Pneumafil, and Mikro-Pulsaire filters, which will be followed to demonstrate that the filters are operated as efficiently as practical. The manuals shall include operating pressure drop requirements.

5.6 Monitoring Equipment

The permittee shall calibrate, maintain, and operate in accordance with manufacturer specifications, the equipment that continuously measures the pressure differential across the air pollution control equipment.

5.7 Operations and Maintenance Manual Requirements

The O&M manual for the air pollution control devices, which describes the procedures that will be followed to comply with General Provision 2 and the air pollution control device requirements contained in this permit, shall remain onsite at all times and shall be made available to DEQ representatives upon request.

5.8 Pressure Drop Across Air Pollution Control Devices

The pressure drop across the air pollution control devices shall be maintained within manufacturer and O&M manual specifications. Documentation of both the manufacturer and O&M manual operating pressure drop specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request.

Monitoring and Recordkeeping Requirements

5.9 Air Pollution Control Equipment

The following parameters shall be monitored and recorded during operation as specified below. A compilation of the most recent five years of data shall be kept onsite, and shall be made available to DEQ representatives upon request.

- Pressure drop across the air pollution control devices, once daily.
- Maintenance on the air pollution control device and any modifications made to the operating specifications, as performed.

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6. BOILER NO. 1, BOILER NO. 2, BOILER NO. 3, BOILER NO. 4, AMUS, AND SPACE HEATERS

6.1 Process Description

There are three boilers for the supply of the facility's process steam and one boiler for heat supply to the facility's fire system water source to prevent freezing during winter.

There are various sizes of air makeup units (AMUs) and other space heating equipment.

6.2 <u>Control Description</u>

Emissions from Boilers No. 1, No. 2, No. 3, and No. 4 are uncontrolled.

Emissions from the AMUs and space heating equipment are uncontrolled.

Emissions Limits

6.3 Boiler No. 1, Boiler No. 2, Boiler No. 3, and Boiler No. 4

Emissions from the boilers exhaust stacks shall not exceed emissions limits listed in the appendices of this permit.

Fuel Burning Requirement

PM and PM₁₀ emissions limits from Boiler No. 1, Boiler No. 2, Boiler No. 3, and Boiler No. 4 exhaust stacks shall not exceed 0.015 gr/dscf corrected to 3% oxygen by volume when burning natural gas, or 0.050 gr/dscf of effluent gas adjusted to 3% oxygen when diesel or vegetable oil is combusted as per IDAPA 58.01.01.675.

Operating Requirements

6.4 Bollers No. 1, No. 2, No. 3, and No. 4

Fuel Specification

Boilers No. 1, No. 2, No. 3, shall burn natural gas, 0.05% diesel fuel with 0.05% sulfur or less, or vegetable oil. Boiler No. 4 shall burn natural gas exclusively.

6.5 AMUs and Space Heating Equipment

Fuel Specification

All AMUs and space heating equipment shall burn natural gas fuel exclusively.

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Monitoring and Recordkeeping Requirements

6.6 Operation Parameters Monitors

The permittee shall record the parameters required in Permit Conditions 2.10 thru 2.13 to verify compliance with this permit. The records shall be kept at the facility for the most recent five-year period and shall be made available to DEQ representatives upon request.

Performance Test

6.7 PM₁₉ Performance Tests

The permittee shall conduct a performance test to measure PM₁₀ from the Boiler No.1 stack while burning only vegetable oil within 180 days of installation of the capability to burn vegetable oil, and at a minimum of once every five years thereafter. The permittee shall use the results of the PM₁₀ performance tests to establish a PM₁₀ emissions factor that shall be used to estimate emissions from each boiler at the facility when burning vegetable oil and to determine compliance with the PM₁₀ emissions limits specified in this permit. This performance test, and any subsequent performance tests conducted to demonstrate compliance with this permit, shall be performed in accordance with IDAPA 58.01.01.157, General Provision 9 of this permit, and the following requirements:

- Visible emissions shall be observed during each performance test run using methods specified in IDAPA 58.01.01.157.
- The amount of vegetable oil burned during the test and the steam output of Boiler No.1 shall be recorded during each performance test.

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7. SPECIALIZED PRODUCT LINE 3 AND LINE 5

7.1 Process Description

Raw potatoes from the even-flow hoppers are routed to a steam peeler and barrel washer to remove the peelings. The potatoes are then inspected, scrubbed, polished, and cut. After cutting, the potatoes are blanched and then dried or retrograded.

Line 3 products pass through a steam-heated retrograde which may be operated to dry the product, and may pass through a natural gas-fired roaster depending on the product being produced.

Line 5 products pass through a natural gas heated retrograde which is operated to dry the product, and then pass through two natural gas-fired fryers that operate in parallel.

The specialized products are then sent to a freeze tunnel. After freezing, the specialized products are sorted, packaged, placed on pallets, and then sent to the cold storage area.

The peeler and the blancher vent only process steam.

7.2 Control Description

- Line 3 Retrograde
 Emissions from the Line 3 retrograde are uncontrolled.
- Line 3 Roaster
 Emissions from the Line 3 roaster are uncontrolled.
- Line 5 Retrograde
 Emissions from the Line 5 retrograde are uncontrolled.
- Line 5 Fryer 1

Emissions from the Line 5 fryer 1 are controlled by a scrubber with the following specifications:

Manufacturer:

Revco

Model Number

Pump Pressure:

Type W Roto-Clone

Max. Outlet Flow Rate:

2,800 acfm 60 to 90 psi

• Line 5 Fryer 2

Emissions from the Line 5 fryer 2 are controlled by a scrubber with the following specifications:

Manufacturer:

Revco

Model Number:

Type W Roto-Clone

Max. Outlet Flow Rate:

2,800 acfm

Pump Pressure:

60 to 90 psi

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Emissions Limits

7.3 Revco Exhaust Stacks

Emissions from the Reyco stacks shall not exceed emissions limits listed in the appendices of this permit.

Operating Requirements

- 7.4 The Line 3 roaster, Line 5 retrograde and Line 5 fryers 1 and 2 shall burn natural gas exclusively.
- 7.5 The scrubbing media pump pressure to the Reyco wet scrubbers shall be maintained within the O&M Manual specifications.
- 7.6 Documentation of the O&M Manual scrubbing media pump pressure requirements shall be kept onsite and shall be made available to DEQ representatives upon request.
- 7.7 Line 5 fryers 1 and 2 shall not be operated without the associated Reyco scrubber.

Monitoring and Recordkeeping Requirements

7.8 Air Pollution Control Equipment

The following parameters shall be monitored and recorded during operation as specified below. A compilation of the most recent five years of data shall be kept onsite, and shall be made available to DEQ representatives upon request.

- The scrubbing pump pressure to the air pollution device, once daily.
- Maintenance on the air pollution control device and any modifications made to the operating specifications, as performed.

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8. APPENDIX – EMISSION RATE LIMITS AND EMISSIONS INVENTORY

The following table contains the emission rate limits for the facility.

Table 8.1 EMSSION RATE LIMITS.

	Lamb Weston, Inc. – American Falls Hourly (lb/hr ¹) and Annual (T/yr ²) Emissions Limits ³									·
Source Description	1	1:0 ⁴) ₂ 5		0	vo	C ^f	N(O _X ⁷
	lb/hr	T/yr	lb/hr	Т/уг	lb/br	T/yr	Lb/hr	T/yr	lb/hr	T/yr
Boiler No. I	-				I		**	I		
Boiler No. 2	1					1	**	1	_	-
Boiler No. 3	1						**			
Boiler No. 4						**	**			#**
Line 2 Dryer	1.50	5.97								
Line 3 Roaster	0.06	0.24				***			***	**
Line 3 Retrograde	0.70	2.78								***
Line 5 Retrograde	0.39	1.52			·					
Line 1 Dryer	2.50	9.89			wa-				**	**
Flake Dryer 1 & 2	0.13	0.53	w		шш				***	
Line 1 Reyco scrubber	3.94	15.55							***	-
Line 2 Ducon scrubber	2.13	8.39					- m			***
Line 5 Fryer/scrubber 1	0.58	2.30				44			**	***
Line 5 Fryer/scrubber 2	0.58	2.30							**	
Kice filter	0.07	0.29								+
Pneumafil filter	0.30	1.17				+	**		+	
Mikro-Pulsaire filter	0.15	0.58	++	**			**	**	**	
AMUs & space heaters						**	**	+-	***	
Facility Wide Emission Limit ^{a, 9}	-	***	*** .	-	-	99.00	***	-	***	99.00

Pounds per hour

The following table lists the potential emissions from all sources. This table is provided for information purposes only and is not intended to be permit limits.

Tons per year

As determined by a pollutant-specific U.S. EPA reference method, DEQ-approved

alternative, or DEQ's emissions estimation methods used in the permit application analysis.

Particulate matter with an aerodynamic diameter less than or equal to a nominal 10 microns

Sulfur dioxide

Volatile organic compound

Nitrogen oxides

Carbon monoxide (CO) emissions from the total plant shall not exceed 99.00 T/yr, to maintain synthetic minor status. These sources can be run in any combination so as not to exceed 99.00 T/yr. Monitoring and record keeping will maintain this limit.

Nitrogen oxides (NO_x) emissions from the total plant shall not exceed 99.00 T/yr, to maintain synthetic minor status. These sources can be run in any combination so as not to exceed 99.00 T/yr. Monitoring and record keeping will maintain this limit.

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Table 2.2 EMISSION INVENTORY BASED ON PTE.

Lamb Weston, Inc American Falls Hourly (lb/hr¹) and Annual (T/yr²) Petential Emissions Limits³										
Source Description	PM ₁₀ *		SO ₂ 5		co		VOC ⁴		NO _X ⁷	
	Lb/hr	T/yr	lb/hr	T/yr	lb/hr	T/yr*	Lb/hr	T/yr	lb/hr	T/yr*
Boiler No. 1	1.65	7.24	5.10	22.36	8.11	35.52	0.53	2.33	9.47	41.48
Boiler No. 2	0.79	3.47	2.45	10.71	3.89	17.04	0.25	1.11	9.07	39.73
Boiler No. 3	0.78	3.44	2.42	10.61	3.85	16.86	0.25	1.10	8.99	39.38
Boiler No. 4	0.02	0.08	0.002	0.006	0.21	0.92	0.01	0.06	0.25	1.10
Line 2 dryer	1.50	6.56	0.012	0.050	1.61	7.05	0.11	0.46	1.91	8.37
Line 3 Rosster	0.06	0.24	0.004	0.02	0.61	2.67	0.04	0.17	0.73	3.20
Line 3 Retrograde	0.70	3.09		-				-		-
Line 5 Retrograde	0.39	1.67	0.003	0.01	0.40	1.73	0.03	0.11	0.47	2.06
Line i Dryer	2.50	10.97							-	
Flake Dryer 1 & 2	0.13	0.59	WILL.	**	***	**	***	***		
Line Reyco scrubber	3.94	17.25	hm	***	+-	***	1.22	5.35	**	
Line 2 Ducon scrubber	2.13	9.31	mm.				0.66	2.89	**	***
Line 5 Fryer/scrubber 1	0.58	2.53	0.003	0.01	0.40	1.75	0.11	0.48	0.47	2.06
Line 5 Fryer/scrubber 2	0.58	2.53	0.003	0.01	0.40	1.75	0.11	0.48	0.47	2.06
Kice filter	0.07	0.32		++	+-	**			++	-
Pneumafil filter	0.30	1.29								-
Mikro-Pulsaire filter	0.15	0.65		+	++					
AMUs & space heaters	0.4	2.6	0.047	0.21	6.56	28.73	0.43	1.88	7.81	34.21
Fugitive Dust	3.56	7.91								
Facility Wide Potential 1, 7		81.74	-	43.99	-	99.00		16.43	_	99.00

Pounds per hour

Tons per year

As determined by a pollutant-specific U.S. EPA reference method, DEQ-approved alternative, or DEQ's emissions estimation methods used in the permit application analysis.

Particulate matter with an aerodynamic diameter less than or equal to a nominal 10 microns

Sulfur dioxide

Volatile organic compound

Nitrogen oxides

Carbon monoxide (CO) emissions from the total plant shall not exceed 99.00 T/yr, to maintain synthetic minor status. These sources can be run in

any combination so as not to exceed 99.00 T/yr. Monitoring and record keeping will maintain this limit.

Nitrogen oxides (NO_x) emissions from the total plant shall not exceed 99.00 T/yr, to maintain synthetic minor status. These sources can be run in any combination so as not to exceed 99.00 T/yr. Monitoring and record keeping will maintain this limit.

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9. GENERAL PROVISIONS

- 1. All emissions authorized herein shall be consistent with the terms and conditions of this permit. The emission of any pollutant in excess of the limitations specified herein, or noncompliance with any other condition or limitation contained in this permit, shall constitute a violation of this permit and the Rules for the Control of Air Pollution in Idaho, and the Environmental Protection and Health Act, Idaho Code 39-101 et seq.
- 2. The permittee shall at all times (except as provided in the Rules for the Control of Air Pollution in Idaho) maintain and operate in good working order all treatment or control facilities or systems installed or used to achieve compliance with the terms and conditions of this permit and other applicable laws for the control of air pollution.
- 3. The permittee shall allow the director, and/or his authorized representative(s), the following upon the presentation of credentials:
 - To enter upon the permittee's premises where an emissions source is located, or in which any records are required to be kept under the terms and conditions of this permit.
 - At reasonable times, to have access to and copy any records required to be kept under the terms and
 conditions of this permit, to inspect any monitoring methods required in this permit, and to require
 stack emissions testing (i.e., performance tests) in conformance with state-approved or accepted
 EPA procedures when deemed appropriate by the director.
- 4. Except for data determined to be confidential under Section 9-342A, *Idaho Code*, all reports prepared in accordance with the terms of this permit shall be available for public inspection at the appropriate regional office.
- 5. Nothing in this permit is intended to relieve or exempt the permittee from compliance with any applicable federal, state, or local law or regulation, except as specifically provided herein.
- 6. In the event of any change in control or ownership of source(s) from which the authorized emissions emanate, the permittee shall notify the succeeding owner or controller of the existence of this permit by letter, a copy of which shall be forwarded to the director.
- 7. This permit shall be renewable on the expiration date, provided the permittee submits any and all information necessary for the director to determine the amount and type of air pollutants emitted from the equipment for which this permit is granted. Failure to submit such information within 60 days after receipt of the director's request shall cause the permit to be void.
- 8. The director may require the permittee to develop a list of operation and maintenance procedures to be approved by DEQ. Such list of procedures shall become a part of this permit by reference, and the permittee shall adhere to all of the operation and maintenance procedures contained therein.
- 9. Performance tests (i.e., air emissions source tests) conducted pursuant to testing requirements in this permit must be conducted in accordance with IDAPA 58.01.01.157. Such testing shall not be conducted on weekends or state holidays unless the permittee obtains prior DEQ approval.

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The permittee shall submit a proposed test date for each performance test required by this permit to DEQ for approval at least 15 days prior to each respective test date (including each test date for periodic tests such as annual tests). The permittee shall promptly notify DEQ of any change in the proposed test date and shall provide at least five workdays advanced notice prior to conducting any rescheduled test, unless DEQ approves a shorter notice period.

Within 30 days of the date on which a performance test required by this permit is concluded, the permittee shall submit to DEQ a performance test report for the respective test. The performance test report shall include any and all process operating data required to be recorded during the test period as well as the test results, raw test data, and associated documentation. The maximum allowable source operating rate shall be limited to 120% of the average operating rate attained during the most recent performance test conducted pursuant to this permit, for which a test protocol has been granted prior approval by DEQ, which demonstrated compliance with the respective pollutant emissions limit unless (1) a more restrictive operating limit is specified elsewhere in this permit or (2) at such an operating rate, emissions would exceed any emission limit(s) set forth in this permit.

10. The provisions of this permit are severable, if any provision of this permit to any circumstance is held invalid, the application of such provision to other circumstances and the remainder of this permit shall not be affected thereby.